German Chocolate Cake III

Ingredients

1/2 cup water
4 (1 ounce) squares German sweet chocolate
1 cup butter, softened
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups cake flour
1 teaspoon baking soda
4 egg whites

1 cup white sugar
1 cup evaporated milk
1/2 cup butter
3 egg yolks, beaten
1 1/3 cups flaked coconut
1 cup chopped pecans
1/2 teaspoon shortening
1 (1 ounce) square semisweet chocolate
1/2 teaspoon salt

Directions

❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 9 inch round pans. Sift together the flour, baking soda and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

❖ In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

❖ In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

❖ Pour into 3 - 9 inch pans Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, then turn out onto wire rack.

❖ To make the Filling: In a saucepan combine 1 cup sugar, evaporated milk, 1/2 cup butter, and 3 egg yolks. Cook over low heat, stirring constantly until thickened. Remove from heat. Stir in coconut, pecans and vanilla. Cool until thick enough to spread.

❖ Spread filling between layers and on top of cake. In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.

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